



## LUNCH MENU

Monday - Thursday 11:30AM - 2PM | Friday 12 - 2PM

### Arepas

Cheese*	choice of mozzarella, cheddar, or queso fresco	6.00
Domino*	black beans and queso fresco	6.00
Picadillo	ground beef, olives, peppers & onions	6.00
Chicken Guisado	slow cooked chicken breast in tomato sauce	6.00
Reina Pepiada	chicken and avocado salad	6.00
Pernil	slow roasted pork leg	6.00
Chorizo con Papas ✓	spanish style chorizo and diced potatoes	6.00
Carne Mechada	shredded flank steak in tomato sauce	6.00
Pabellon	shredded flank steak, black beans, sweet plantain & queso fresco	6.00
Miliciosa	roasted pork, grilled queso fresco & avocado	6.00
Pelua	shredded flank steak and cheddar cheese	6.00
Caripito*	sweet plantain and grilled queso fresco	6.00
Diliciosa	scrambled eggs, ham & cheddar (kids' favorite)	6.00
Jardinera* ✓	fresh grilled vegetables over spicy cabbage	6.00
Macarena	reina pepiada and carne mechada	6.00
Bean Town*	black beans and cheddar cheese	6.00
Caraqueña*	avocado and grilled queso fresco	6.00
¿Undecided?	can't choose just one? 1 arepa, 2 flavors. (served in two halves)	6.00

### Appetizers

Spanish Rice and Beans*		4.50
Sweet Plantains*		3.50
Yuca Frita*		4.50
Tostones*		4.50
Chicken Soup		4.50
Black Bean Chili ✓	savory black beans and ground beef	5.50
Sopa de Caraotas Negras*	black bean soup topped w/ crema and cilantro	4.50

### Salads

Ensalada Verde*	mixed greens and tomatoes w/ choice of dressing	4.50
Ensalada de Palmito*	hearts of palm, avocado & tomato over spinach w/ balsamic	8.00
Salad w/ Meat of Choice	artisan lettuces, baby spinach, tomatoes, etc. served with choice of meat (chicken, pork, beef, or chorizo)	9.25

### Patacones (green plantain open sandwich w/ ketchup, lettuce, cream, salsa de ajo & cilantro)

Cheese*		6.00
Picadillo		6.75
Pollo		7.00
Africano*	savory black beans	6.25
Lechon	slow roasted pork	7.75
Pepiada	chicken and avocado salad	7.25
Jardinero*	grilled fresh vegetables over spicy cabbage	8.00
Mechado	shredded flank steak	8.50
Tio Simon	3 meat combo (flank steak, chicken, & pork)	9.25

## Entrees

<b>Platano Relleno</b> ✓	deep fried whole sweet plantain stuffed w/ picadillo served over spicy cabbage, topped w/ mozzarella cheese	<b>9.75</b>
<b>Platano Relleno Vegetariano*</b>	deep fried whole sweet plantain stuffed w/ caraotas served over spicy cabbage or rice, topped w/ queso fresco	<b>9.75</b>
<b>Arroz a Caballo</b> ✓	two fried eggs over spicy rice, chorizo & olives	<b>10.95</b>
<b>Arroz con Pollo</b> ✓	paella style rice, chicken, chorizo, olives, peppers, etc.	<b>10.95</b>
<b>Chicken Morichal</b>	chicken breast stew served w/ rice, beans & sweet plantain	<b>10.95</b>
<b>Pabellon Criollo</b>	shredded flank steak served w/ rice, beans & sweet plantain	<b>10.95</b>
<b>Pabellon Relleno</b>	deep fried whole sweet plantain stuffed w/ shredded flank steak, black beans & cheese _ served w/ a side of rice	<b>10.95</b>
<b>Pernil "a la Criolla"</b>	slow roasted pork leg, rice, cheese, beans & sweet plantain	<b>10.95</b>
<b>Pernil Asado</b> ✓	slow roasted pork leg, cassava sticks & spicy cabbage	<b>10.95</b>
<b>Tostones Tres Carnes</b> ✓	pork, chicken, carne mechada served w/ tostones and spicy cabbage	<b>10.95</b>
<b>Parrilla Mixta (serves 2)</b>	mix of grilled tenderloin, chicken breast & chorizo served w/ tostones, yuca & spicy cabbage	<b>32.00</b>

## Sides & Extras

<b>Cry Baby Sauce*</b> ✓✓✓		<b>1.25</b>
<b>White Rice*</b>		<b>2.00</b>
<b>Black Beans*</b>		<b>2.50</b>
<b>Avocado*</b>		<b>2.50</b>
<b>Homemade Spicy Slaw*</b> ✓		<b>2.50</b>
<b>Fried Queso*</b>	two slices	<b>2.50</b>

---

**Arepas** Gluten free and prepared fresh daily, these soft spongy delights are known as Venezuela's own corn bun!

\* Vegetarian

✓ Spicy

---

**CALL FOR DELIVERY & CATERING** **COLORMAKE**